

## SNACKS & SHAREABLES

FRIED BISCUITS | VG -7-  
jalapeño honey, green onion, pimento cheese

“POTATO SALAD” DEVILED EGGS | GF -7-  
fingerling potatoes, celery, pickled red onion,  
dijonaise, potato chip  
(6 halves per order)

FRIES | GF -6-  
house made fries, garlic aioli

FULLY LOADED CHIPS | GF | SUB FRIES +2 -7-  
creme fraiche, spring onion, house smoked bacon,  
cheddar seasoning, roasted tomato aioli, tomato

CHEESE & CHARCUTERIE -18-  
ask server for today's selection

CHICKEN WINGS -10-  
LRD bourbon buffalo sauce, roasted garlic aioli,  
shaved celery, blue cheese crumbles, bacon bits

HUSH PUPPIES -13-  
cheddar & dill hush puppies, shrimp, tasso ham,  
braising greens, pickled carrots, arbol chile,  
carrot purée

MOCHA DOUGHNUTS -6-  
chocolate sauce, malt, espresso powder

## SOUP AND SALADS

Add- chicken 6 / shrimp 7 / salmon 8 / steak 8

SOUP OF THE DAY -5/8-  
ask server for today's selection

TOMATO & FENNEL SOUP | GF, V -5/8-  
heirloom tomato, bronze fennel, pepitas

THAI COCONUT SALAD | GF, V -11-  
napa cabbage, joi choi, pickled carrot, mushrooms,  
shallot, shaved radish, coconut chili vinaigrette,  
toasted peanuts

COBB | GF -11-  
Vertical Paradise Farms mixed greens, hard boiled  
egg, tasso bacon, avocado purée, blue cheese, tomato,  
pickled red onion, roasted sweet onion dressing

CAPRESE | GF, VG -10-  
heirloom tomato, fresh mozzarella, basil and herb  
pistou, mixed greens, balsamic reduction, pepitas,  
pink peppercorns

At Long Road Distillers, we take pride in preparing our menu from scratch, daily, using only the finest locally sourced ingredients.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## SANDWICHES

sandwiches served with seasoned fries

TURKEY REUBEN -13-  
pastrami spiced turkey, swiss cheese, creamy coleslaw,  
1,000 island dressing, house made whole wheat  
sunflower toast

CUBAN PULLED PORK -13-  
Aquavit bbq braised pork, house smoked bacon, dill  
pickles, swiss cheese, roasted jalapeño mustard, house  
made poppyseed brioche bun

BURGER | ADD BACON +2 -13-  
6 oz house blend steakburger, thick cut American  
cheese, shaved red onion, lettuce, roasted garlic aioli,  
house made poppyseed brioche bun

SQUASH SANDWICH | V -13-  
grilled summer squash, basil and herb pistou, cashew  
“cheese”, pickled green tomato, dressed mixed greens,  
house made whole wheat sunflower toast

LRD BLT -13-  
house smoked bacon, heirloom tomato, dressed mixed  
greens, house made whole wheat sunflower toast

CHICKEN SANDWICH -13-  
grilled chicken breast, chipotle aioli, pickled red  
onion, romacrunch lettuce, swiss cheese, house made  
whole wheat sunflower bun

## PLATES -AVAILABLE AFTER 4PM-

MAC AND CHEESE -12-  
elbow macaroni, rich cheese sauce, bacon bits, roasted  
tomatoes, parsley

PORK TENDERLOIN -14-  
maple-rum-glazed tenderloin, bbq carrots, cheddar  
grits, apricot moustarda

STEAK -16-  
chuck tenderloin, fingerling potatoes, grilled  
mushrooms, Aquavit bbq sauce, microgreens

ACORN SQUASH | V, GF -13-  
cumin spiced quinoa, roasted seasonal vegetables,  
poblano chimichurri

## “SMALL BATCH”

Kids menu available for guests 12 and under.  
All items served with house cheddar chips,  
sub fries +2 or kids salad +3

HOUSE CHICKEN FINGERS -8-  
breaded and fried, served with honey mustard, ranch  
or bbq dipping sauce

KIDS BURGER -9-  
4 oz steakburger, american cheese, ketchup,  
dill pickle, house made brioche bun

MAC + CHEESE | VG -8-  
elbow macaroni, rich cheese sauce, love

GF = Gluten Free VG = Vegetarian V = Vegan

